

## AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions, and listings, of claims in the application:

1- 33. (canceled)

34. (previously presented) An extract for use in combination with a food product for human use, wherein the extract is prepared by the steps of:

harvesting a plurality of whole coffee cherries and drying the whole coffee cherries under a protocol that limits microbial growth to an extent such that the dried whole coffee cherries exhibit mycotoxin levels that are below 20 ppb for total aflatoxins, below 5 ppm for total fumonisins, below 5 ppm for total vomitoxins, and below 5 ppb for ochratoxins;

comminuting the whole dried coffee cherries, and combining the comminuted dried coffee cherries with a solvent to form an extraction mixture; and

filtering the extraction mixture to produce an extract, and optionally removing the solvent from the extract.

35. (previously presented) The extract of claim 34 wherein the whole coffee cherries are dried within 48 hours after harvest to a residual water content of equal or less than 20 wt % to so form the plurality of whole dried coffee cherries.

36. (previously presented) The extract of claim 34 wherein the extract is further processed using a chromatographic step selected from the group consisting of size exclusion chromatography, molecular sieving chromatography, ion exchange chromatography, hydrophobic interaction chromatography, and affinity chromatography.

37. (previously presented) The extract of claim 34 wherein the whole coffee cherries are sub-ripe whole coffee cherries that have between at least 5% green color and less than 25% green color.

38. (previously presented) A powder or extract for use in combination with a food product for human use, wherein the powder or extract is prepared by the steps of:

- harvesting a plurality of whole coffee cherries;
- processing the whole coffee cherries to form the powder or extract by either
- (a) comminuting the whole coffee cherries, extracting the comminuted whole coffee cherries with an aqueous solvent to form an aqueous extract, and at least partially dehydrating the aqueous extract; or
  - (b) dehydrating and comminuting the whole coffee cherries, wherein the whole coffee cherries are dried under a protocol that limits microbial growth to an extent such that the dried coffee cherry exhibits mycotoxin levels that are below 20 ppb for total aflatoxins, below 5 ppm for total fumonisins, below 5 ppm for total vomitoxins, and below 5 ppb for ochratoxins, and extracting the dehydrated and comminuted coffee cherries with an aqueous solvent to form an aqueous extract, and at least partially dehydrating the aqueous extract.
39. (previously presented) The powder or extract of claim 38 wherein the protocol includes a step of drying the whole coffee cherries within 48 hours after harvest to a residual water content of equal or less than 20 wt % to so form the plurality of dried whole coffee cherries.
40. (previously presented) The powder or extract of claim 38 wherein the whole coffee cherries are unbroken unblemished red whole coffee cherries having a surface that is less than 10% green and less than 5% broken.